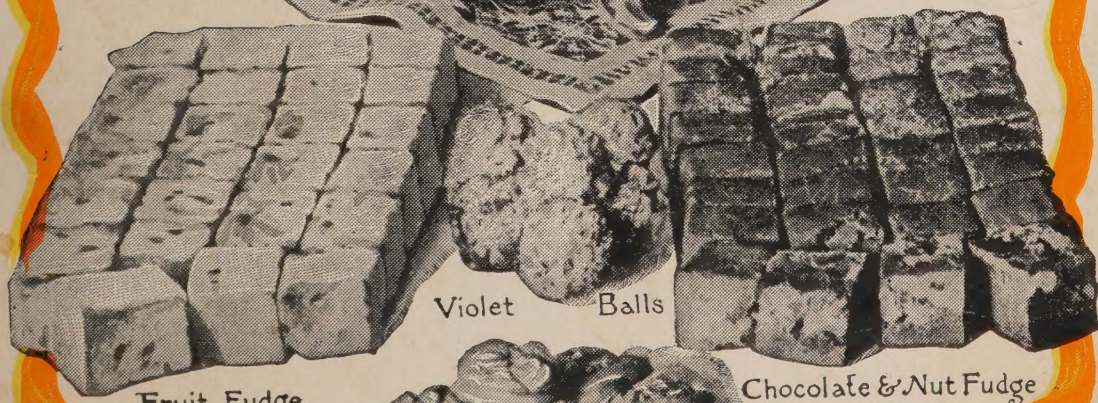


HOOD'S BOOK OF HOME-MADE CANDIES

NO 2

Fondant Bon-bons.



Fruit Fudge

Violet

Balls

Chocolate & Nut Fudge



Maple & Nut Creams

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For More Than Half a Century

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Hood's Sarsaparilla, which has made our name famous throughout the world, is only one of many medicines equally meritorious which are made by us with a view to giving you, if you favor us with your patronage, more for your money than you can get elsewhere.

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Hood's Book of Home-Made Candies, No. 1. It was carefully written by the best American authority on candy-making. Millions have been circulated and it is still in active demand. We send copies for 2c. stamp.

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C. I. HOOD CO., Lowell, Mass.

HOOD'S

BOOK OF

HOME-MADE CANDIES, No. 2.

Written by the best authority on making candies and
other sweet confections, and published by

C. I. Hood Co., Lowell, Mass.

Copyright, 1905.

At the time of the civil war the remark was often made that the father of a family could bring home a dollar's worth of sugar in his vest pocket. At that time not only was the price of sugar prohibitive as to its generous use, but the prevailing belief was that sugar was injurious to the teeth and productive of stomach disturbances generally.

Thus it came about that the children's fingers found their way surreptitiously into the sugar bowl and the jam jar; for children have always had a natural craving for sweets. It would seem, also, from statistics regarding the quantity of sugar and candy eaten in this country, that fondness for sweets is not confined to boys in knee breeches and girls in short dresses. In fact, there is no one who does not enjoy good candy and other sweet confections; and it is now recognized that sugar holds a deservedly important place in the dietary of both old and young. This is true both because it is agreeable to the taste and because it may be made to take the place, in a measure, of fat, which in its more available forms is not particularly pleasing to people in general. At the present time eighteen pounds of sugar may be bought for one dollar. Fine chocolate creams and other French bonbons are sold at from sixty cents a pound upwards. The only materials that enter into their composition are sugar, chocolate and flavoring, with fruits and nuts occasionally. Surely expense need not stand in the way of, at least, an occasional indulgence in these toothsome dainties, and especially so when one has once acquired the art of making them.

Fondant is the foundation of all French bonbons:—the manipulation of sugar into fondant may be successfully carried out even by young folk, who know little of cooking, if their education has progressed far enough to enable them to read and interpret a recipe intelligently. Fudges and all that family of candies can be made by any—

one large enough to stir the contents of a saucepan and keep it from burning.

Any one following the directions herein given can make fondant (which is called a difficult candy to make properly) and the other candies successfully, but the candy kettle needs be watched constantly and the candy tested repeatedly. The use of a thermometer simplifies the process of candy making. To make candy with a thermometer, wait until the mixture begins to boil, then carefully put the thermometer into the kettle to remain there until it indicates that the mixture is cooked to the proper degree. At this point the kettle is at once removed from the fire. The thermometer should register 240 degrees for fondant and 236 to 238 for fudge.

It is often said that thermometers are of little use in candy making, because, unless very high-priced, they often register incorrectly. This fact, however, makes no special difference, if one knows how to interpret the thermometer and regulates the cooking accordingly. Test the thermometer with water at the boiling point; when set into kettle of boiling water it should register 212 degrees; if it registers but 209, you know at once, that the thermometer does not come up to the mark by three degrees and in making fondant you remove the kettle from the fire, when the thermometer registers 237 degrees instead of 240 degrees. If the thermometer had indicated 215 degrees as the boiling point of water, it is evident sugar for fondant needs be boiled to 243 degrees.

In all cooking of sugar for candy, let the ingredients boil vigorously. A candy cooked at the simmering point is never a choice confection.

There are certain points, however, regarding the eating of sugar, either as sugar or candy—and more particularly as candy,—that need be given attention, if possible stomach disturbances are to be avoided; i. e. candy is to be eaten at the close of the meal and as a part of it; thus eaten little or nothing need be said as to limiting the quantity partaken.

The best French candies are made of cooked sugar or Fondant. There are three steps in the process of making these candies; viz., preparing the fondant, shaping the centres, and dipping the same. The varieties of candy that may be made from fondant are limited only by the imagination of the maker or the materials at hand.

Fondant.

Put two cups, or one pound, of granulated sugar, half a cup of water, and one-fourth a teaspoonful of cream-of-tartar in a saucepan over the fire, and boil without stirring. Dip the hand or a sponge in cold water, and wash down the crystals that adhere to the sides of the saucepan, without touching the syrup below. Cover the saucepan and let cook about three minutes; again wash down the sides of the saucepan, if crystals have formed, but usually this will

Hood's Sarsaparilla Purifies the Blood.

not be necessary, if the sugar be covered for a time; then continue the boiling. Do not jar or move the saucepan about on the stove, lest the syrup become granular. Test the syrup often, by dipping a little wooden spoon in cold water, then in the syrup, and then again in cold water. When the syrup that adheres to the spoon can be worked into a soft ball, it is cooked enough. Turn the mass on to an oiled marble or platter, and let it stand, until absolutely cold. (If a crust forms upon the outside, it indicates that the boiling has been too much prolonged, and the crust must be entirely removed; or the whole mass may be returned to the saucepan, with two or more tablespoonfuls of water, and boiled again.) Now work it with a wooden spoon or paddle, till the mass becomes a soft, smooth, creamy paste. Mould as you would bread for a few moments, then pack the fondant solid in a glass or earthen jar, cover closely with oiled paper, and let stand at least twenty-four hours before using.

How to Use the Fondant.

Fondant may be used for "dipping" or coating "centres" of nut or candied fruit, or a combination of these and sugar, or the fondant itself may be moulded into shapes for coating.

Fondant in Bonbons, etc.

After the fondant has been worked with a wooden spatula and kneaded, press one portion into a jar, cover securely, and set aside in a cool place. Cover the rest with a cloth wrung out of cold water, let stand an hour or more, then roll into balls, and shape these into cones or other forms, as directed; roll the balls with the hands, then shape on a board, as in shaping croquettes. Let the centres stand on oiled paper, to dry, about twelve hours. They should be crusted over on the outer surface and soft within. Melt the fondant, which was set aside in a jar, in a double boiler, adding melted chocolate and a tablespoonful or more of hot sugar syrup, or water, to secure the right shade of brown and consistency to coat completely the centres. Beat the fondant while it is melting and before dipping each centre.

The fondant may, also, be tinted with color paste and then flavored in accordance with the tint; for instance, if tinted green, pistachio flavor would be appropriate. A pink tint would call for rose flavoring; and fondant left its natural color might be flavored with vanilla or any preferred flavor. A delicate pink centre dipped into light green fondant is always pretty. When dipping the centres, drop them into the liquid fondant, remove with a hook and dispose on an oiled paper. When dipping bring the hook up over the top of each piece to show the dipping.

Hood's Sarsaparilla Builds Up the System.

Acorn Bonbons.

Mould fondant into small cone shapes; let stand over night to harden, then melt a portion of the fondant, packed in a jar, over hot water; add a little clear black coffee (a few drops of coffee extract in two tablespoonfuls of hot sugar syrup is quite as good) to tint and flavor the fondant, then stir until the coffee is evenly blended with the fondant; dip the cones, one by one, in the hot fondant, then dip the upper and larger part of the cones into blanched almonds, chopped fine and browned in the oven and set them onto a paper to dry. Green acorns are, also, pretty; tint the fondant a delicate green with leaf-green color paste, flavor with vanilla and almond extract, using only a few drops of the latter, and dip the cones, after coating them with fondant, into chopped pistachio nuts.

Jelly-and-Chocolate Bonbons.

Melt one cup of currant, quince, or apple jelly over hot water. Add a fourth a package of gelatine softened in one-fourth a cup of cold water and additional flavoring, if desired. Strain into tiny bonbon moulds, or into a larger mould, so as to cut into half-inch cubes. When the jelly is cold and firm, unmould and cut if needed; drop the pieces, one by one, into chocolate fondant, melted at a low degree of heat; remove with the hook and set onto oiled paper.

Marshmallow Cocoanut Bonbons.

Melt the fondant over hot water, adding a little vanilla extract and sugar syrup, or hot water, and stir while dipping fresh marshmallows cut in halves; when these are well coated, lift them out and roll lightly in fresh grated cocoanut. For a change brown the cocoanut delicately before using. Sliced-and-browned almonds may be used in place of the cocoanut.

Potato Bonbons.

Pass through a meat chopper a mixture of several kinds of nuts. Walnuts, pecan nuts, Brazil nuts and almonds give a choice. Stir these into fondant, to make a rich nutty paste, then break off bits of paste and mould them into oblongs about an inch in length. Roll the oblongs in ground cinnamon, then press in, here and there, strips of nut, letting the small ends protrude, thus simulating the eyes of potatoes.

For Sour Stomach or Heartburn, take Dyspeplets.

Chocolate Peppermints from Fondant.

Melt fondant that has stood, covered closely, at least twenty-four hours, over hot water (use a double boiler); add a few drops of oil of peppermint, or a larger quantity of peppermint essence. Leave the mixture white or tint a part of it light green or pink. A tablespoonful or more of boiling water or hot sugar syrup may be needed, to

BLOOD IN POOR CONDITION.**Hood's Sarsaparilla Expelled All Humors and Tired Feelings.**

"From what I know personally concerning the goodness of, and the cures by, Hood's Sarsaparilla, I heartily recommend it for all spring humors and tired feelings. I had eczema badly on my face, and also humors which seemed to be brought on or developed by vaccination. I knew my blood was in very poor condition. My face was very sore and I lost one eyebrow. Hood's Sarsaparilla was recommended to me, and I took a few bottles.



MRS. BERTRAM GRAY.

The humor entirely disappeared, and I have had no more trouble since. I have heard very many friends and neighbors speak of the excellence of Hood's Sarsaparilla and cordially recommend it." Mrs. Bertram Gray, 248 Arnold street, New Bedford, Mass.

Hood's Sarsaparilla gives strength and tone to all the organs and functions, and builds up the whole system. It gives that feeling of strength so much desired, creates a good appetite and promotes healthy activity of the whole body. If you or your friends need a good medicine for these purposes or of these merits, we earnestly recommend to you Hood's Sarsaparilla.

Hood's Sarsaparilla Effects the Most Wonderful Cures.

make the fondant of the right consistency. When it is of the right consistency and tint, drop it from the tip of a spoon upon oiled paper, to make rounds nearly the size of a silver quarter. Let stand to become perfectly cool, then drop them, one by one, into a second dish of fondant, made quite dark with melted chocolate and flavored with vanilla. As the chocolate thickens the fondant a larger quantity than usual of boiling water or sugar syrup will be needed, to make the fondant of the right consistency to coat the mints.

Chocolate Peppermints No. 2.

After the freshly made fondant has been well ripened, tint and flavor to suit the taste, then, with a rolling pin dredge with sugar, roll the fondant into a sheet three-eighths an inch in thickness. Stamp this out into mints an inch in diameter. Let these stand overnight, then dip in melted fondant, to which melted chocolate and vanilla and extract have been added, as in the preceding recipe.

Maple Fondant (Maple Syrup).

Put one cup and a half of maple syrup, one cup of granulated sugar and half a cup of water over the fire. Stir until boiling begins. Wash down the sides of the saucepan with the hand wet in cold water, cover the saucepan and let cook three or four minutes, then remove the cover, add one-fourth a teaspoonful of cream-of-tartar and cook without stirring, until a little of the syrup, tried in cold water, makes a soft ball. Turn the syrup onto a platter dampened with cold water, and let stand until cold, then proceed according to the directions given under "Fondant."

Maple Fondant Bonbons.

Use white or maple fondant centres; let them stand over night, then dip in maple fondant, melted with one or two tablespoonfuls of boiling water, while it is set over hot water. White centres containing chopped nuts of some kind and coated with maple fondant are particularly good.

Cocoanut Centres (Quick Method).

Let one cup of granulated sugar and half a cup of cream boil, until a little of the syrup will form a soft ball when tested in cold water; add half a cup of cocoanut and stir until creamy, then quickly shape with the hands into balls. Let stand a time to harden, then dip in maple or other fondant, melted in the usual manner.

Hood's Sarsaparilla Cures That Tired Feeling.

FRENCH CANDIES AND CONFECTIONS

From Uncooked Sugar.—General Directions.

French candies are also made from what is called uncooked fondant. For this confectioner's sugar is used; this is finer than the ordinary powdered sugar. The latter can not be used successfully in candy making. To make uncooked fondant, take any number of unbeaten whites of eggs and add to them an equal measure of cold water; then gradually beat in confectioner's sugar to make a firm paste. Beat or work the paste some time after all the sugar is in, adding such flavoring as is desired. The candy may be tinted with color paste, chocolate or yolk of egg. A thin wooden spatula or a silver knife are the best utensils for working in the sugar.

Centers for Dipping in Cooked Fondant.

Roll the paste into balls, then shape on a board dredged with sugar as is desired. Cones, lozenges and egg shapes are pretty. Nuts or candied fruit may be worked into the paste. When shaped let stand twenty-four hours to harden upon the outside, then "dip" in cooked fondant.

Violet Balls.

Beat the unbeaten whites of two eggs into one-fourth a pound of almond paste, then add powdered sugar to make a paste that can be kneaded on a board dredged with confectioner's sugar. Break off small pieces, and roll them into balls. Dip these into the white of an egg, beaten slightly and strained, then roll in candied violets, crushed with a rolling-pin. Two ounces of violets will cover a large number of balls. Blanched almonds, browned delicately in the oven and cut in tiny bits, used in the place of the violets, give almond balls. Blanched pistachio nuts, sliced or chopped and used in place of the violets, give pistachio balls. Violet and pistachio balls, in the same dish, make a pretty combination of colors.

Violet Balls No. 2.

Beat the white of an egg to a stiff froth, then add as much cold water as will fill the two halves of the shell and gradually beat in sifted confectioner's sugar, until a stiff dough is formed. Knead the mixture on a board, dredging it occasionally with sugar, tint with violet color paste and flavor to taste with violet extract, or, use less sugar and beat in crushed violets, to secure the desired flavor and color. Shape the mixture into small balls and let stand an hour or more, to become firm on the outside. When

Be Sure to Get Hood's and Only Hood's.

first kneaded the mixture will crumble a little, but continued kneading will cause it to become firm and fine grained. Boil a cup of sugar and one-fourth a cup of water, until a little tried in cold water becomes brittle, then remove from the fire and into it dip the balls, one by one; remove the balls with a fork and set them on waxed paper or an oiled plate, to harden. Pistachio, coconut and almond balls may be prepared in a similar manner.

Stuffed Dates.

Select choice dates; pour boiling water over them, separate the dates with a silver fork, then bring quickly to the boiling point; remove the dates from the water to an agate pan with a skimmer and set the pan into the oven until the dates are very hot, then remove and let cool. In the meantime chop fine some preserved ginger and blanched almonds; mix these with fondant, cooked or uncooked, moistened if needed with ginger, or plain sugar syrup. Use this mixture to fill the dates, from which the stones have been removed; fill the dates neatly, allowing a line of the mixture to show at the sides slit, to remove the stones. Finish by rolling the dates in granulated sugar.

Stuffed Raisins.

Cut open large choice raisins on one side and remove the seeds. Chop together pecan nuts and preserved citron; when very fine mix these with just enough fondant, cooked or uncooked, to hold the bits together; fill one half of the seeded raisins with the nut mixture, then wrap each of the prepared raisins in another raisin to cover the open place; press the cut edges of the second raisin closely upon the first and roll the whole in granulated sugar.

AMERICAN CANDIES.

Fudge.

Heat two cups of granulated sugar and two-thirds a cup of milk to the boiling-point. Add two squares of chocolate, and stir constantly, until the chocolate is melted. Boil eight minutes, stirring occasionally. Add three level tablespoonfuls of butter, and cook five or six minutes longer, then dip a skewer in cold water, take from the water and put into the boiling syrup, and then from the syrup into cold water. Pass the skewer in the cold water, between the thumb and finger, to push off the cooked mixture. If the mixture does not dissolve in the water, but forms a soft ball or mass between the thumb and finger, the cooking has been carried far enough, and the saucepan

For Loss of Appetite, take Hood's Sarsaparilla.

must be removed at once from the fire. Add a teaspoonful of vanilla extract, and beat, until the mixture is creamy and sugars around the edge of the saucepan. Then quickly pour into buttered pans. A pan of the size selected for home-made bread will give candy three-fourths an inch

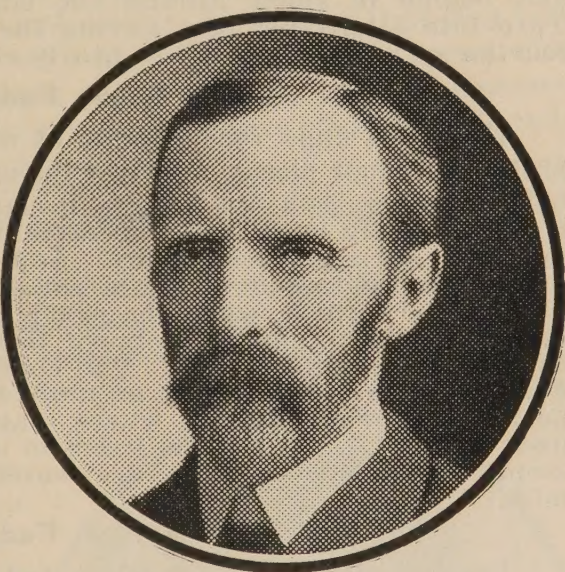
BAD BLOOD, BAD STOMACH

Sick Headaches, Dull, Despondent Feelings, No Appetite— All Permanently Cured.

A general store keeper, who sells Hood's Sarsaparilla on his own experience, writes the following letter.

We have received hundreds of similar letters from druggists and medicine dealers—the essence of them all being that these reputable business men “feel safe in recommending Hood's, because it backs up all they say for it.”

“I have been keeping a general store for nineteen years, and in that time have sold a great deal of Hood's Sarsaparilla.



MR. R. A. GOUWENS.

“For years I was afflicted with severe sick headaches which seemed to arise from disordered stomach and impure blood. Not a morning could I arise without dull feeling and pains in my head. I tried family physicians' pills, laxatives and blood medicines, all failing to produce the desired result. My confidence in medicines was badly shaken, but I thought I would give Hood's Sarsaparilla a trial. In a short time my appetite improved, my headaches diminished, and the dull, despondent feeling gave way to a more cheerful spirit. My headaches have been cured, and I recommend Hood's Sarsaparilla to any one. From what I know and from what my customers say, it is the best medicine to purify the blood, tone up the system, and give a healthy appetite.” R. A. Gouwens, South Holland, Ill.

Hood's Sarsaparilla Makes the Weak Strong.

in depth. When slightly cooled, mark in squares. Three-fourths a cup of glucose, corn, or like syrup, may be substituted for the same measure of sugar. At the same time increase the quantity of butter to four tablespoonfuls.

Fruit Fudge.

Heat two cups of granulated sugar and two-thirds a cup of milk to the boiling-point. Boil eight minutes, then add one-fourth a cup of butter, and cook to the soft ball stage (as described in the recipe for fudge). Remove from the fire, add a teaspoonful of vanilla extract and half a cup or more of candied cherries, pineapple, angelica, citron, etc., chopped fine. Stir until the mixture is creamy and begins to sugar around the edge of the saucepan. Turn into a buttered pan, having the mixture about three-fourths an inch deep. When nearly cold, cut to form cubes.

Maple Sugar Fudge.

Heat two cups (one pound) of maple sugar, grated or broken in small pieces, and two thirds a cup of milk to the boiling-point. Add one square or ounce of chocolate, and stir constantly until the chocolate is melted. Boil eight minutes, stirring occasionally. Add one-fourth a cup of butter, and boil about seven minutes longer, or until a soft ball can be formed, when the syrup is tested in cold water (see recipe for fudge). Remove from the fire, and finish as in the preceding recipe. The chocolate may be omitted. From half to a whole cup of nuts, broken in pieces, may be added. In all candies where maple or brown sugar is used with milk, the milk is liable to curdle. If this feature seems at all objectionable, use water or cream instead of milk.

Marshmallow Fudge.

Prepare the recipe for plain fudge, then, when it begins to sugar, stir in from one-fourth to one-half a pound of marshmallows, cut into quarters. Or, instead of the chocolate designated in the fudge recipe, use three level tablespoonfuls of cocoa.

Penuchie.

Boil three cups of light brown sugar and one cup of milk, until it forms a soft ball, when tried in cold water. Stir in two teaspoonfuls of butter and a cup of walnut or pecan nut meats. Continue to stir, until the mixture becomes creamy and begins to stiffen, then drop by spoonfuls onto a buttered plate or confectioner's paper.

Maple-and-Nut Creams.

Break a pound of maple sugar into small pieces. Add half a cup of boiling water and boil, without stirring, to the soft-ball stage. Remove from the fire and stir until creamy. Drop from a teaspoon in small rounds upon a

If Made by Hood It's Good.

buttered plate. Finish by pressing the unbroken half of an English walnut meat upon the top of each.

Peppermint Drops.

Let one cup of granulated sugar and one-fourth a cup of boiling water boil vigorously five minutes. Do not stir after the sugar is melted and the syrup boils. Remove from the fire, add about six drops of oil of peppermint, or about twice as much of peppermint essence, and beat, until the mixture becomes creamy. Drop in rounds from the tip of the spoon onto oiled paper to cool. When the mixture becomes too thick to drop from the spoon, add a tablespoonful of hot water and reheat, then finish dropping into rounds. The mixture may be tinted a delicate green with leaf-green, or light pink with damask rose color-paste. This is the simplest way of making this confection. Fondant is also used for this purpose.

"LONG MAY HOOD'S DO GOOD"

If Rich, This Grateful Woman Would Buy and Give It to Poor Sick People.

Very often people write us that they cannot express their gratitude for the benefit derived from Hood's Sarsaparilla. Mrs. Getchell's letter is one of many.

"I can truly say that Hood's Sarsaparilla did wonders for me, and if I had money I would buy a lot of this medicine and give it to every poor sick person unable to buy it for himself.

"I am a soldier's widow, and during my husband's sickness and after his death I took boarders and



MRS. MARTHA E. GETCHELL.

worked very hard to earn my living. The result was I became completely worn out. My stomach was thoroughly exhausted so that I could not eat enough to keep up my

Hood's Sarsaparilla Purifies the Blood.

strength. I was in great distress and despair. One day a friend urged me to take Hood's Sarsaparilla, and said he would give me a bottle, and if it did not help me I need not pay for it. So I began using it, and my friend's confidence was justified, for the first bottle helped me so much I used altogether five bottles, and I can honestly say it completely cured me. It gave my stomach strength, and now I can eat anything without distress, and get good from it. I can do a good day's work, and am in first-class condition. Long may Hood's Sarsaparilla continue to do good to the people, say I." Mrs. Martha E. Getchell, Waterville, Me.

Brazil-Nut Pralines.

Put one pound of shelled Brazil nuts, one pound of granulated sugar, and a cup of water over the fire to cook. When the nuts begin to shine with a covering of syrup, remove from the fire and stir until the syrup becomes very sugary; then return to a slow fire, to dissolve the sugar again, and stir until the nuts are well covered with the sugar and the sugar begins to turn a reddish brown. Put the nuts on a sieve in the oven to dry, and they are ready for use. Light brown sugar is often preferred for pralines, which are a Creole confection.

Peanut Brittle.

Stir two cups of granulated sugar in a frying pan over a hot fire until the sugar is changed to caramel. Pour at once over a cup of shelled peanuts, heated and turned into a shallow, buttered pan. When cold tap the pan, turned upside down, upon the table, to remove the candy, then break it into small pieces, irregularly. The peanuts are at their best when fresh roasted.

PECULIAR TO ITSELF

In combination, proportion and process, Hood's Sarsaparilla is therefore **Peculiar to Itself** in merit, sales and cures.

It is made from the best blood-purifying, alterative and tonic ingredients by such original and peculiar methods as to retain the full medicinal value of each and all.

The severest forms of scrofula, salt rheum, catarrh, rheumatism, dyspepsia, and debility are cured every day by Hood's Sarsaparilla.

It effects cures unequalled in the history of medicine.

Hood's Sarsaparilla Builds Up the System.

Molasses Candy.

Put one cup and a half of granulated sugar and half a cup of water over the fire; stir until the boiling point is reached, then add two cups of New Orleans molasses; stir until the mixture boils, then add two teaspoonfuls of butter and one-fourth a teaspoonful of cream-of-tartar. Continue to stir and cook until, when a little is dropped in cold water, it cracks between the fingers. Pour the candy into a buttered pan and as it cools throw the edges towards the center, until it is cooled enough throughout to handle. Pull over a hook until it is a bright yellow color, then cut into pieces with a pair of scissors or a sharp knife.

Vinegar Cream Candy.

Boil two cups of sugar, half a cup of vinegar and half a cup of water without stirring, until a little tried in cold water becomes crisp; turn into a buttered dish and, as the edges cool, turn them over into the centre; when sufficiently cool, pull until the candy is white, glossy and very porous, then cut in sticks or in short pieces. Flavor to suit the taste while pulling. This candy, when it is well made and pulled, is very attractive; it may be tinted pink or light green with color paste. The candy may be pulled when quite hot and more thoroughly by the use of a hook.

Vinegar Cream Candy (Caramel).

Let the candy, made as above, cook until it is browned a little on one side of the pan. Be careful not to let it burn; it should simply brown a little. Pull and finish as above.

Butter Scotch.

Boil one cup of molasses, one cup of butter, two cups of sugar and one-fourth a teaspoonful of soda until a little becomes firm when tried in cold water; turn into a buttered dish and when nearly cold mark in squares. Do up each square in paraffine or waxed paper. If a firmer candy be preferred, boil until the candy becomes crisp when tried in cold water, then cut as before.

The record of testimonials received by Hood's Sarsaparilla in two years— 40,366 by actual count—we believe has never been equalled by any other medicine.

If Made by Hood It's Good.

Chocolate Caramels.

Put three cups of granulated sugar, one cup of molasses and one cup of cream over the fire to boil; let cook about six minutes, then add half a cake (one-fourth a pound) of chocolate, grated, and two ounces, or one-fourth a cup, of butter; stir the mixture occasionally, by scraping from one side of the pan to the other and not by moving the spoon round and round. Let cook until rather thick, then add one-fourth a cup of vinegar and cook until a little of the mixture, when tried in cold water, may be shaped into a firm ball. Flavor with a teaspoonful of vanilla and turn into a shallow pan, buttered thoroughly. When nearly cold turn onto a board and cut into squares. The pan into which the candy is turned should be of a size to give caramels three-fourths an inch in thickness.

Chocolate Nut Caramels.

Pour the above mixture over walnuts broken in pieces and finish as above.

Vanilla Opera Caramels.

Make as Chocolate Caramels, omitting the chocolate. These are particularly good, when candied cherries are pressed here and there into the hot mixture in the pan.

Marshmallow Chocolate Caramels.

Press halves of marshmallows into the hot chocolate caramel mixture at regular intervals and finish as above.

Candied Sweet Flag-Root.

Scrape and wash the roots with care. Cover with water, and let boil vigorously several hours, or until tender, adding boiling water as needed. Drain off the water and cut the root into very thin slices. Make a syrup of sugar, in weight equal to the root, and half the quantity of water. Let the slices stand several hours, in the hot syrup, on the back of the range, then boil until the syrup is well reduced. Remove from the fire and stir, until the slices have taken up all of the syrup and are covered with sugar crystals. Separate the slices with the fingers and spread on oiled paper to cool.

Candied Orange Peel.

Let orange peel, removed from the fruit in halves or quarters, stand over night in salted water; wash thoroughly in clear cold water, then set to boil, changing the water once or twice, until the peel is tender. Leave the sections whole or cut them in narrow stripes lengthwise. Make a syrup of a pound of sugar and a pint of water (use that in which the peel was cooked as a part at least of the water); skim, and put into this a pound of the cooked peel; let simmer until the syrup is nearly absorbed, then

Hood's Sarsaparilla makes pure, rich, red blood.

boil rapidly and stir until the peel is well coated with the sugary syrup. While hot and pliable the strips may be woven into baskets or nests. Eggs shaped from fondant flecked with chocolate may be placed in the nests and the whole ornamented with sugared or candied mint leaves.

Candied Cherries for Afternoon Tea.

Have ready canned or preserved cherries, the latter are preferable. Drain the cherries from the syrup and let them stand a few hours in a warm place to dry a little. Cook a cup of sugar and half a cup of water until a few drops when tested in cold water become crisp. Add to the syrup a tablespoonful of maraschino or of lemon juice and cook again until a little, tested in cold water, becomes brittle. Take the cherries, one by one, on the tip of a hat pin and plunge into the hot syrup, then drop them onto an oiled paper or plate. When cold they are ready for use, as sugar in tea, at afternoon teas or receptions. Small pieces of pineapple prepared in the same manner are particularly good for this purpose.

Sugared Mint Leaves.

Pick the leaves from stalks of fresh mint, rinse them in cold water and wipe carefully with a soft cloth. Boil a cup of sugar and half a cup of water, three or four minutes, counting the time after the boiling actually begins. Do not stir after the sugar is melted. Remove from the fire and cool a little, then take the mint leaves by the stem and dip them into syrup, covering every part; then draw each side over granulated sugar spread upon a plate. Lay the leaves on oiled paper to become dry and firm. Peppermint or Spearmint leaves may be selected, the first are preferable. Peppermint stalks are dark colored and the leaves are smooth. Spearmint stalks are light colored and the leaves are hairy. Serve at the close of luncheon or dinner.

Almond Macaroons.

Work together, on a marble slab, moulding-board, or platter, half a pound of almond paste and three-eighths a pound of powdered sugar. Gradually work in the unbeaten whites of three eggs, and continue working, until the mixture is perfectly smooth. With a pastry bag and small tube shape in small rounds on a tin baking sheet covered with buttered paper. Bake fifteen or twenty minutes in a slow oven. The rounds should be at least half an inch apart, as they will spread a little in baking. The mixture is easily dropped and shaped with a spoon. If the macaroons do not separate readily from the paper, wet the underside of the paper on which they were cooked with cold

Hood's Sarsaparilla is Peculiar to Itself.

water, and they can be easily taken off. For a change, when ready for the oven, press a candied cherry into the centre of each round of mixture.

Salted Almonds.

Put the almonds over the fire in cold water to cover; heat to the boiling-point, drain and cover with cold water; rub the nuts, one by one, between the thumb and forefinger, thus removing the skin. Dry the nuts, then fry them, a few at a time, in a small saucepan of hot olive oil, to a delicate brown color; remove with a skimmer, drain on soft paper and sprinkle with salt.

Turkish Delight (Modern Fashion).

Let a pound of prunes soak over night in water to cover; drain and stew until the pits can be removed, and no longer. Remove the pits, add half a cup of preserved ginger, half a cup of candied cherries and a cup of pecan nut meats. Force the whole through a food chopper, then add confectioner's sugar, to make a paste that can be kneaded and rolled out into a sheet three-fourths an inch thick. While doing this keep the board and rolling pin dredged with sugar. Cut out in squares or diamonds, or stamp out with fanciful-shaped cutters. Roll the pieces in fine sugar and then fold them in waxed paper. The mixture may be flavored with sherry or maraschino before kneading.

Meringues.

Take one cup of whites of eggs, and add one-fourth a teaspoonful of salt; beat slowly at first, faster as they grow stiff, until they are very stiff; add half a teaspoonful of cream-of-tartar and two tablespoonfuls of sugar; whisk this in thoroughly, then add the same quantity of sugar twice more, whisking in the sugar thoroughly, each time, before more is added; then continue beating until the mixture can be cut clean with a knife. Then add the rest of three-fourths a pound of sugar folding it lightly and smoothly into the mass. Tack strips of paper onto boards an inch in thickness; with a spoon or pastry bag place the mixture in portions on the strips of paper, giving each an oval or other shape; dredge them with granulated sugar and set into a cool oven, to dry out the meringues. They need heat for about three-fourths an hour and stronger for the latter part of the time than at first. When baked invert the paper at once to remove the meringues. Scoop out the uncooked portion and return them to the oven to dry out the inner side. These may be filled with whipped cream, sweetened and flavored, and then decorated with fresh strawberries. Ice cream is a favorite filling for meringues. For a change, the meringues may be sprinkled with chopped or sliced almonds before they are set into the oven.

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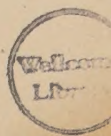
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